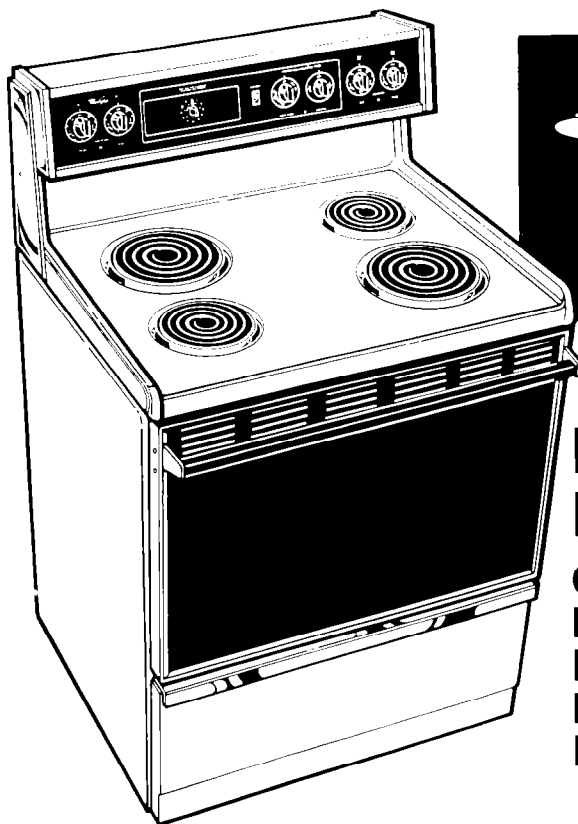


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# use & care guide

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## **ELECTRIC RANGE**

Continuous-Cleaning  
Models

RF333PXVT

RF330PXV (Shown)

RF3300XV

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ers. Clothes Dryers. Freezers. Refrigerator Freezers. Ice Makers. Dishwashers. Built-in Ovens and Surface Units. Ranges. Microwave Ovens. Trash Compact



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## Before you use your range

**Read this Use & Care Guide and the Cooking Guide for important safety information.**

**You are personally responsible for:**

- Reading and following all safety precautions in this Use & Care Guide and the Cooking Guide.
- Installing the range where it is protected from the elements, and on a floor strong enough to support its weight.
- Properly connecting the range to electrical supply and grounding. (See Installation Instructions.)
- Making sure the range is not used by anyone unable to operate it properly.
- Properly maintaining the range.
- Using the range only for jobs expected of a home range.

**See Cooking Guide for important safety and use information.**

# IMPORTANT SAFETY INSTRUCTIONS



**WARNING:** When using your range, follow basic precautions, including the following:

1. **DO NOT** allow children to use or play with any part of the range, or leave them unattended near it. They could be burned or injured.
2. **DO NOT** store things children might want above the range. Children could be burned or injured while climbing on it.
3. **DO NOT** allow anyone to touch hot surface units or heating elements. Dark colored units and elements can still be hot enough to burn severely.
4. **KEEP** children away from the range when it is on. The cooktop and oven walls, racks and door can get hot enough to cause burns.
5. **DO NOT** use the range to heat a room. Persons in the room could be burned or injured, or a fire could start.
6. **KEEP** pan handles turned in, but not over another surface unit to avoid burns, injury and to help prevent the utensil from being pushed off the surface units.
7. **DO NOT** use water on grease fires. The fire will spread. Cover fire with large lid or smother with baking soda or salt.
8. **DO NOT** wear loose or hanging garments when using the range. They could ignite if they touch a hot surface unit or heating element and you could be burned.
9. **DO NOT** heat unopened containers. They could explode. The hot contents could burn and container particles could cause injury.
10. When adding or removing food, **MAKE SURE** to open the oven door all the way to prevent burns.

• FOR YOUR SAFETY •

**DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE. THEY COULD IGNITE CAUSING EXPLOSION AND/OR FIRE.**

**– SAVE THESE INSTRUCTIONS –**

**Thank you for buying a Whirlpool appliance. Please complete and mail the Owner Registration Card provided with this product.** Then complete the form below. Have this information ready if you need service or call with a question.

- Copy model and serial numbers from plate (behind the oven door on the oven frame) and purchase date from sales slip.

Model Number \_\_\_\_\_

Serial Number \_\_\_\_\_

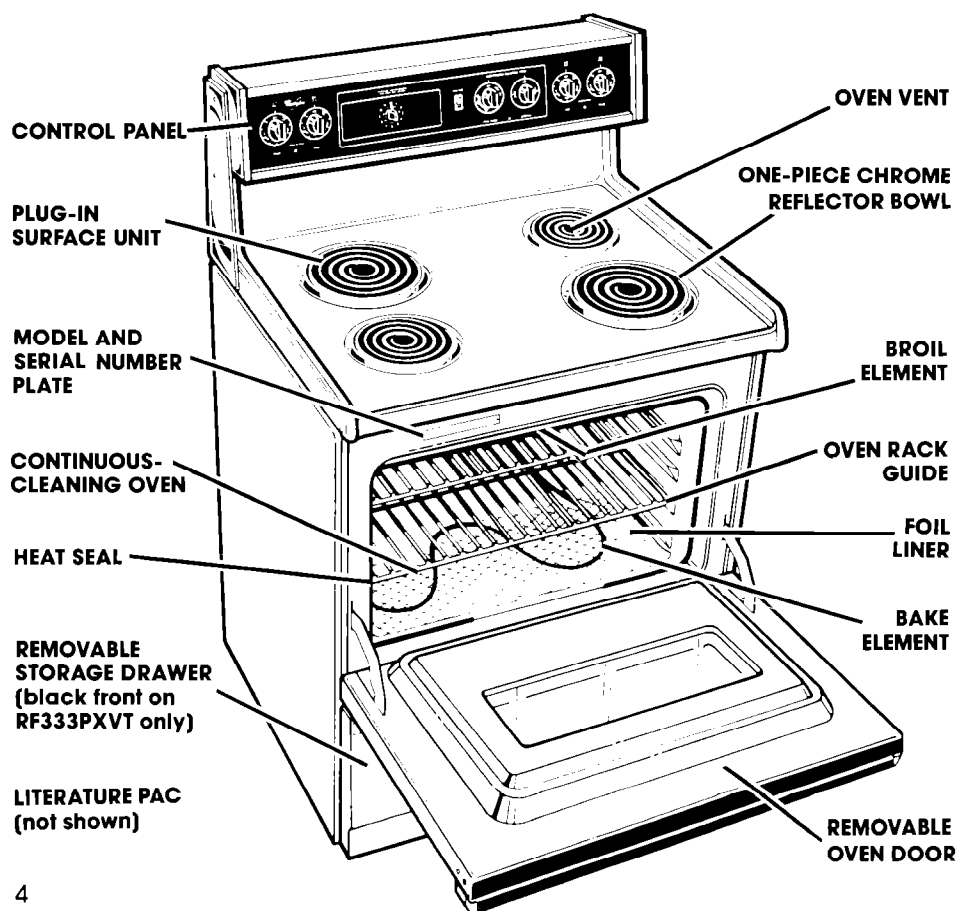
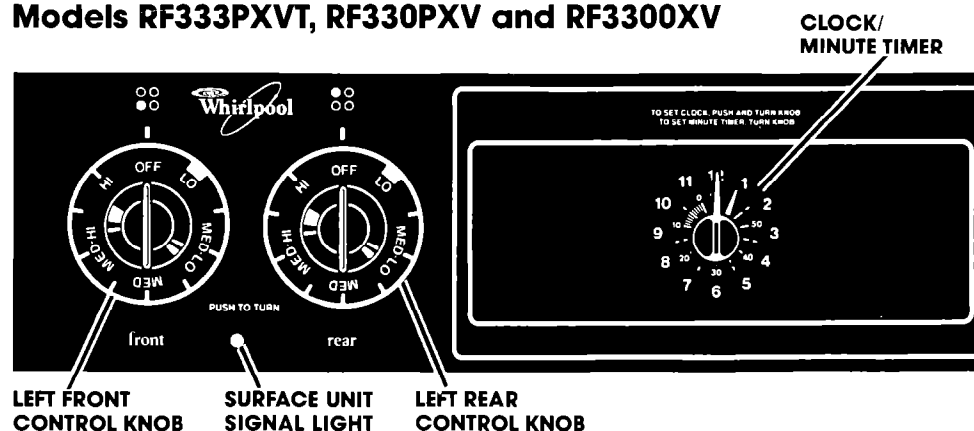
- Keep this book and sales slip together in the Literature Pac.

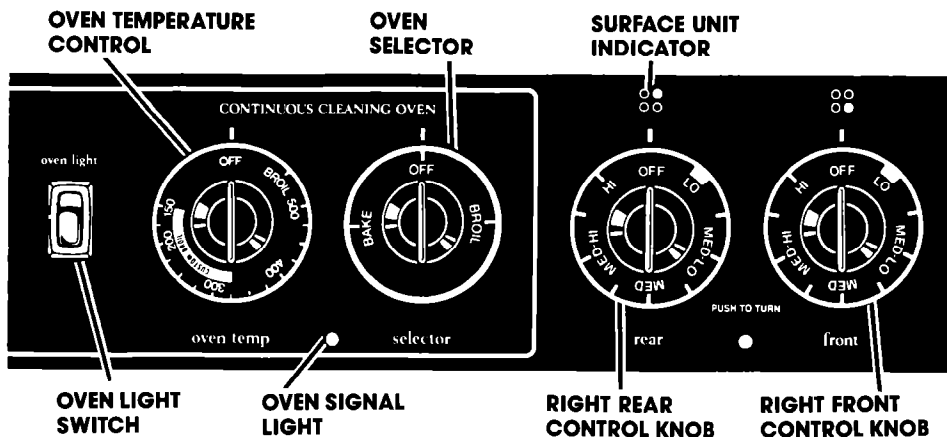
Purchase Date \_\_\_\_\_

Service Company Phone Number \_\_\_\_\_

# Parts and features

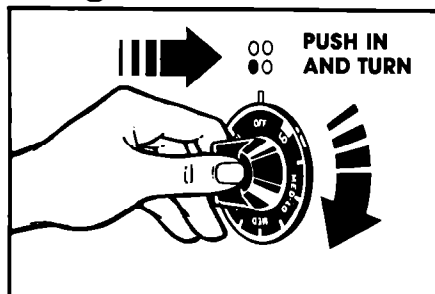
Models RF333PXVT, RF330PXV and RF3300XV





## Using your range

### Using the Surface Units



**Control knobs must be pushed in before turning** them to a setting. They can be set anywhere between HI and OFF.

### Surface Unit Indicators

The solid dot in the surface unit indicator shows which surface unit is turned on by that knob.

### Signal Light

One of the signal lights will glow when a surface unit is on.

**WARNING:** Be sure all signal lights are OFF when you are not cooking. Some one could be burned or a fire could start if a surface unit is accidentally left ON.

**Until you get used to the settings, use the following as a guide.** For best results, start cooking at the high settings; then turn the control knob down to continue cooking.

**Use HI** to start foods cooking; to bring liquids to a boil.

**Use MED-HI** to hold a rapid boil; to fry chicken or pancakes.

**Use MED** for gravy, puddings and icing; to cook large amounts of vegetables.

**Use MED-LO** to keep food cooking after starting it on a higher setting.

**Use LO** to keep food warm until ready to serve. Set the heat higher or lower within the LO band to keep food at the temperature you want.

**CAUTION:** The use of the HI setting for long periods of time can damage surface units and discolor chrome reflector bowls. Start cooking on HI and turn control down to continue cooking.

Use only flat-bottomed utensils for best cooking results and to prevent damage to the cooktop. Specialty items with rounded or ridged bottoms (woks, ridged bottom canners or tea kettles) are not recommended.



**WARNING: The surface unit should never turn red during use. If it turns red, the bottom of the pan is not flat enough or is too small for the size of the surface unit. Damage to the surface unit, cooktop, wiring and/or surrounding area could result. If the pan is too small for the surface unit, you could be burned by the heat from the exposed section of the surface unit.**

**See the Cooking Guide for important utensil information.**

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## **Optional Canning Kit (Part No. 242905)**

The large diameter of most water-bath or pressure canners combined with high heat settings for long periods of time can shorten the life of regular surface units and cause damage to the cooktop.

If you plan to use the cooktop for canning, we recommend the installation of a Canning Kit. Order the kit from your Whirlpool Dealer or Tech-Care® Service Company.

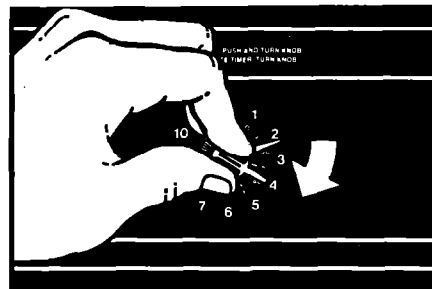
**See the Cooking Guide for important canning information.**

## Setting the Clock

Push in and turn the Minute Timer Knob to set the Clock.



1. Push in Minute Timer Knob and turn clockwise until clock shows the right time of day.

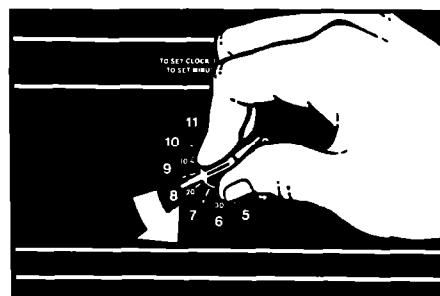


2. Let the Minute Timer Knob pop out. Turn clockwise until Minute Timer hand points to OFF. The clock setting will change if you push in the knob when turning.

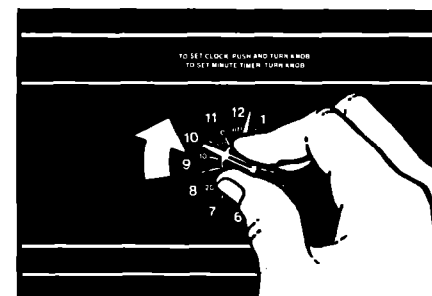
## Using the Minute Timer

The Minute Timer does not start or stop the oven. It works like a kitchen timer. Set it in minutes up to an hour. You will hear a buzzer when the set time is up.

**DO NOT PUSH IN THE KNOB** when setting the Minute Timer.



1. Without pushing it in, turn the Minute Timer Knob until the timer hand passes the setting you want.

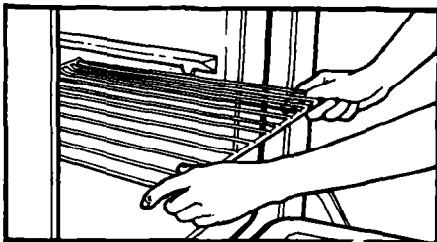


2. Without pushing in, turn the knob back to the setting you want. When the time is up, a buzzer will sound. To stop the buzzer, turn the Minute Timer hand to OFF.

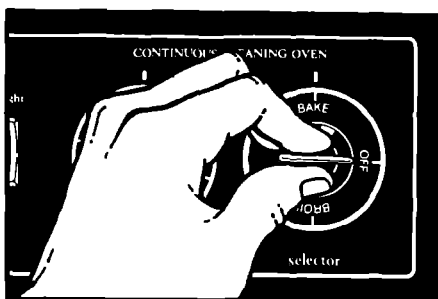
**PUSHING IN AND TURNING THE MINUTE TIMER KNOB CHANGES THE CLOCK SETTING.**

## Using the Oven Controls

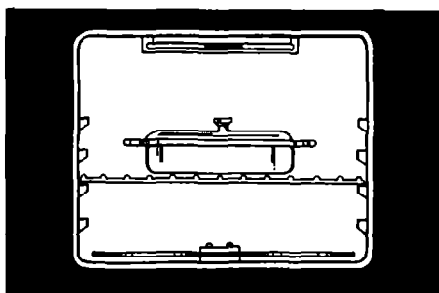
### Baking



1. Position the rack(s) properly **before** turning on the oven. To **change rack position**, lift rack at front and pull out.



2. Set the Oven Selector to BAKE.

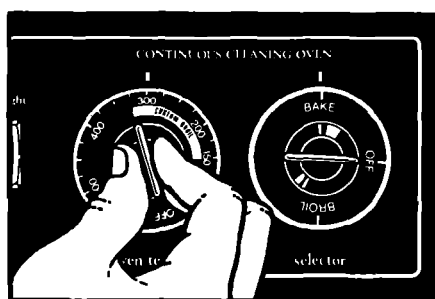


4. Put food in the oven. **NOTE: Oven racks, walls and door will be hot.**

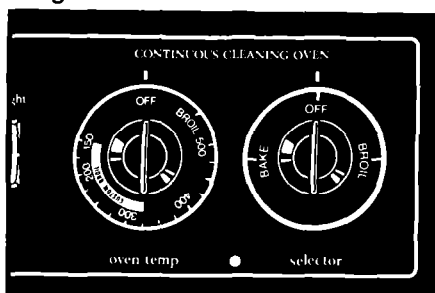
During baking, the elements will turn on and off to keep the oven temperature at the setting. The Oven Signal Light will turn on and off with the elements.

**The top element helps heat during baking, but does not turn red.**

The rack(s) should be placed so the top of the food will be centered in the oven. Always leave at least 1½ to 2 inches (4-5 cm) between the sides of the pan and the oven walls and other pans. For more information, see the Cooking Guide.



3. Set the Oven Temperature Control to the baking temperature you want. The Oven Signal Light will come on. The oven is *preheated* when the Oven Signal Light first goes off.



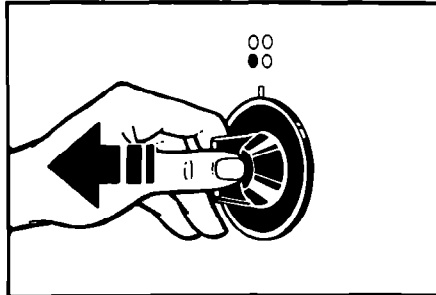
5. When baking is done, turn **both** the Oven Selector and Oven Temperature Control to OFF.



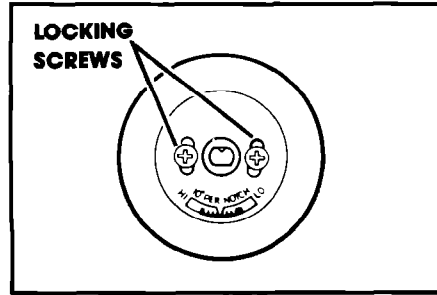
## Adjusting the Oven Temperature Control

Does your oven seem hotter or colder than your old oven? The temperature of your old oven may have shifted gradually without you noticing the change. Your new oven is properly adjusted to provide accurate temperatures. But when comparing to your old oven, the new design may give you difficult results.

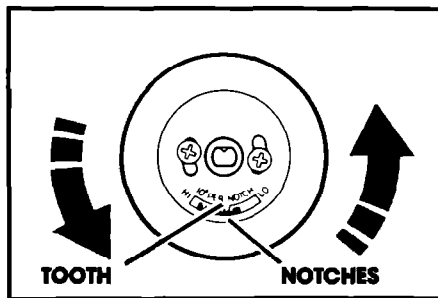
If after using the oven for a period of time, you are not satisfied with the temperature settings, they can be adjusted by following these steps:



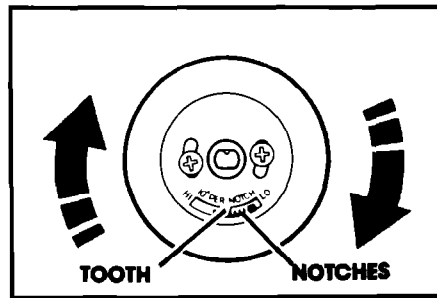
1. Pull the Oven Temperature Control Knob straight off.



2. Loosen the locking screws inside the control knob. **Note the position of the notches.**

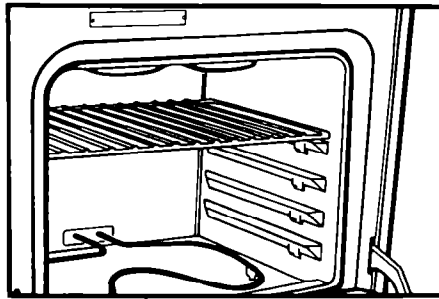


3. To lower the temperature, move the tooth a notch closer to LO. Each notch equals about 10°F (5°C).

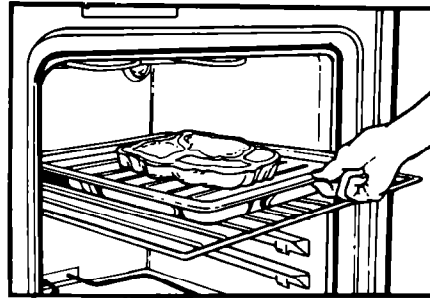


4. To raise the temperature, move the tooth a notch closer to HI. Each notch equals about 10°F (5°C).  
**Tighten the locking screws and replace the control knob.**

## Broiling



1. Position the rack before turning the oven on. See "Broil Chart" in the Cooking Guide or a reliable cookbook for recommended rack positions.



2. Put the broiler pan and food on the rack.



3. Close the door to the Broil Stop position (open about 4 inches, 10.2 cm). The door will stay open by itself.



4. Set the Oven Selector and Oven Temperature Control to BROIL.
5. When broiling is done, turn **both** the Oven Selector and Oven Temperature Control to OFF.

## Custom Broil

- If food is cooking too fast, turn the Oven Temperature Control **counterclockwise** until the Oven Signal Light goes off.
- If you want the food to broil slower from the start, set the Oven Temperature Control between 150° and 325°F (65.5° and 162.7°C). The lower the temperature, the slower the cooking.

**The Oven Selector must be on BROIL for all broiling temperatures.**

**NOTE: The door must be partly open whenever the oven is set to BROIL. Leaving the door open allows the oven to maintain proper temperatures.**

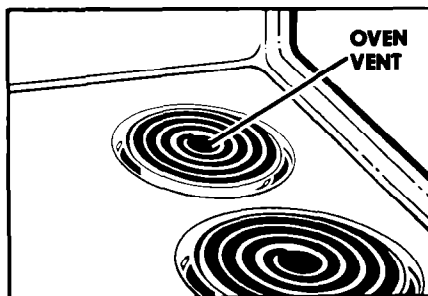
## The Oven Vent

Hot air and moisture escape from the oven through a vent under the right rear surface unit. You can cook on the unit, or keep food warm on it while the oven is on.

**CAUTION:** Plastic utensils left over the vent can melt.



**WARNING:** If you leave a utensil on the right rear surface unit, use pot holders when moving it. Pan handles can become hot enough to burn.



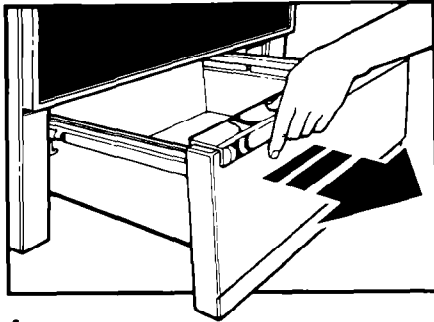
**Do not block the vent.** Poor baking can result.

## The Storage Drawer

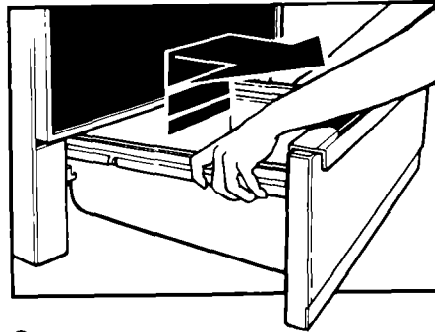
The storage drawer is for storing pots and pans.

**Use care when handling the drawer.**

### Removing the storage drawer

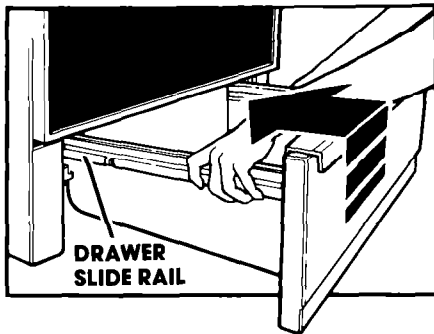


1. Pull drawer straight out to the first stop. Lift front and pull out to the second stop.

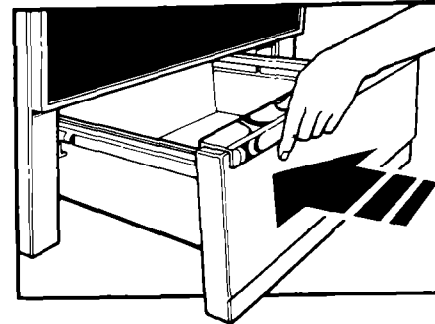


2. Lift back slightly and slide drawer all the way out.

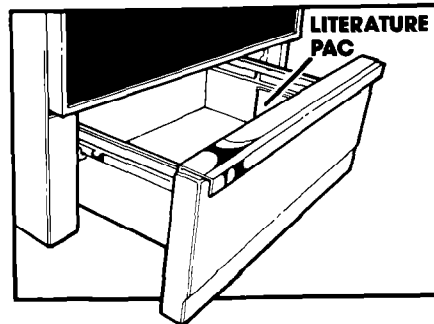
### Replacing the storage drawer



1. Fit ends of drawer slide rails into the drawer guides on both sides of opening.



2. Lift drawer front and push in until metal stops on drawer slide rails clear white stops on drawer guides. Lift drawer front again to clear second stop and slide drawer closed.



### Use & Care Guide storage

Store this booklet, along with your Cooking Guide and sales slip in the Literature Pac, inside the storage drawer.

## Optional Rotisserie

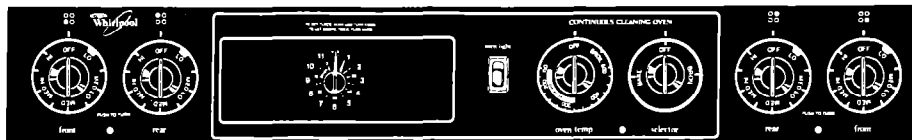
If you would like a rotisserie for your oven, you can order a kit (Part No. RCK-81/242985) from your Whirlpool Dealer. The kit includes easy installation instructions.

## Optional Door Panel Pac (Models RF333PXVT and RF330PXV)

If you would like to change the color of your oven door glass to white or almond, you can order one of these kits; White (Kit No. 814069) or Almond (Kit No. 814070) from your Whirlpool Dealer. The kits include easy installation instructions.

## Caring for your range

### Control Panel and Knobs

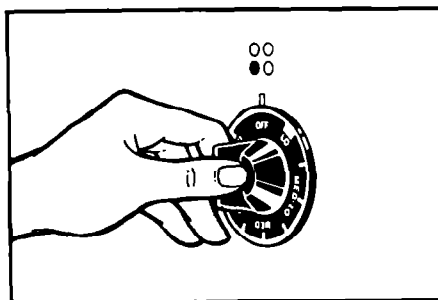


**WARNING: To avoid burns and possible electric shock, first make sure all controls are OFF and the range is COOL.**

1. Pull knobs straight off.
2. Use warm soapy water and a soft cloth, or spray glass cleaner, to wipe the control panel. Rinse and wipe dry.
3. Wash control knobs in warm soapy water. Rinse well and dry.
4. Push control knobs straight back on. Make sure they point to OFF.

## Surface Units and Reflector Bowls

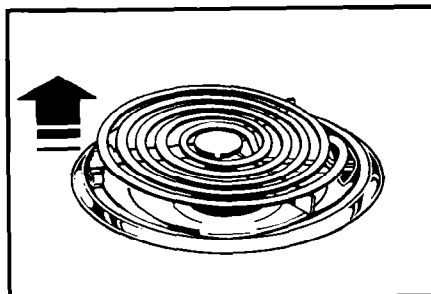
### Removing



1.

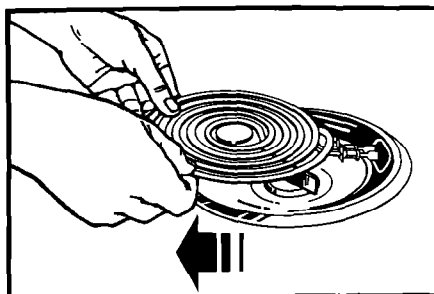


**WARNING:** To avoid burns and possible electric shock, be sure surface units are **OFF** and **COOL**.



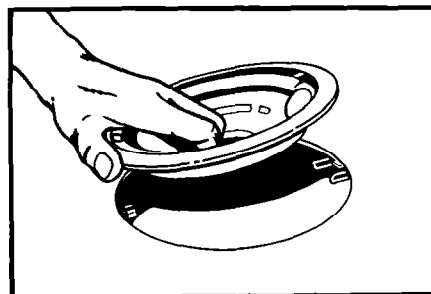
2.

Lift the edge of the unit, opposite the receptacle, just enough to clear the element hold down clip and the reflector bowl.



3.

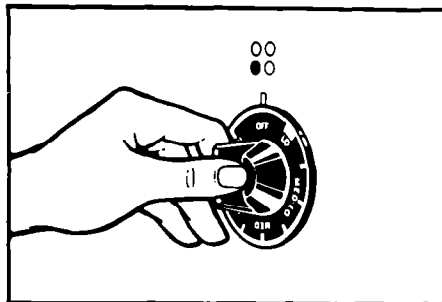
Pull the surface unit straight away from the receptacle.



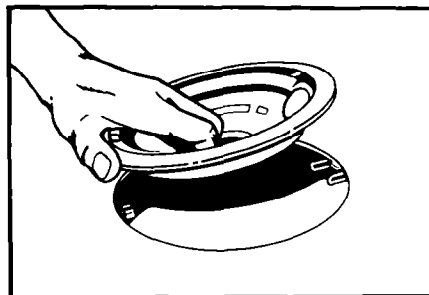
4.

Lift out the reflector bowl. See "Cleaning Chart" on page 20 for cleaning instructions.

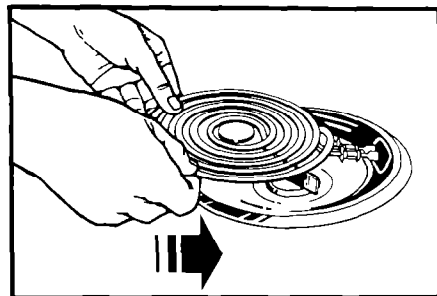
## Replacing



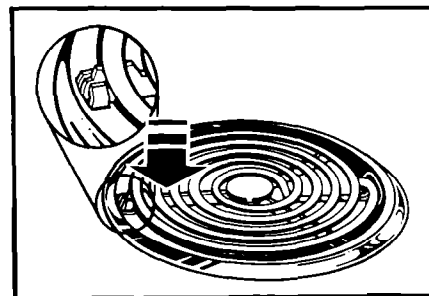
1. **WARNING: To avoid burns and possible electric shock, be sure surface units are OFF.**



2. Line up openings in the reflector bowl with the surface unit receptacle and the element hold down clip.



3. Hold the surface unit as level as possible with the terminal just started into the receptacle. Push the surface unit terminal into the receptacle.



4. When terminal is pushed into the receptacle as far as it will go, push down the edge of the surface unit opposite the receptacle. The element hold down clip will keep the surface unit from moving around.

**CAUTION: Reflector bowls reflect heat back to the utensils on the surface units. They also help catch spills. When they are kept clean, they reflect heat better and look new longer.**

**If a reflector bowl gets discolored, some of the utensils may not be flat enough, or some may be too large for the surface unit. In either case, some of the heat that's meant to go into or around a utensil goes down and heats the reflector bowl. This extra heat can discolor it. See Cooking Guide for further information.**



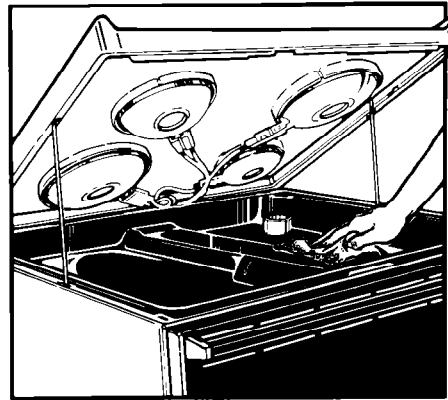
**WARNING: DO NOT LINE THE REFLECTOR BOWLS WITH FOIL. Shock or fire hazard could result.**

## Lift-Up Cooktop

1. Lift front of cooktop at both front corners until the support rods lock into place.

**⚠ WARNING:** Be sure both support rods are fully extended and in the locked position. The cooktop could accidentally fall and injure you.

2. Wipe with warm soapy water. Use a soapy steel wool pad on stubborn spots.
3. **To lower the cooktop,** lift cooktop from both sides while pressing the support rods back to unlock them. Lower the cooktop into place.



**CAUTION:** Do not drop the cooktop. Damage can result to the porcelain and the cooktop frame.

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## The Oven Door

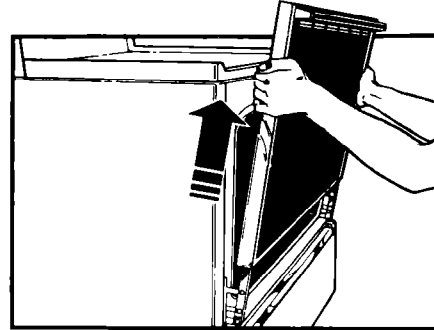
Removing the oven door will help make it easier to clean the oven.

1. **⚠ WARNING:** To avoid burns, be sure the oven is **OFF** and **COOL**.

Open the door to the first stop position.

2. Hold the door at both sides and lift it at the same angle it is in.
3. **To replace,** fit the bottom corners of the door over the ends of the hinges.

Push the door down evenly. The door will close only when it is on the hinges correctly.

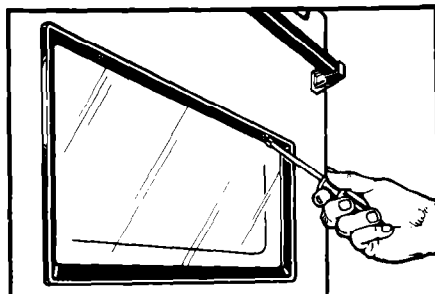




## The Oven Window

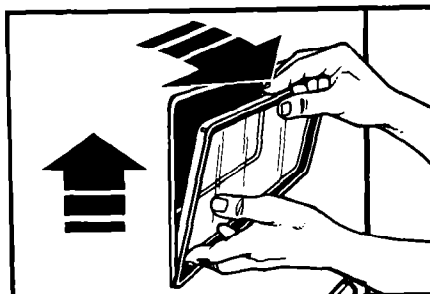
If your range has an oven window instead of the black glass door, the outer glass and frame can be removed for cleaning. **DO NOT TAKE APART A BLACK GLASS DOOR.**

### To remove the outer window:



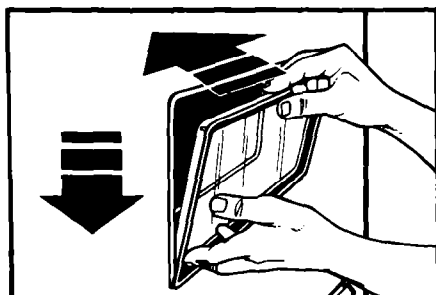
1. **WARNING:** To avoid burns, be sure the oven is **OFF** and **COOL**.

With the door closed, remove the screws from the top of the outer window frame.

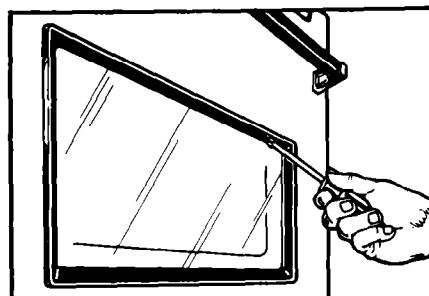


2. Slightly tip the window and frame out from the top.
3. With both hands, lift up on both sides of the frame.

### To replace the outer window:



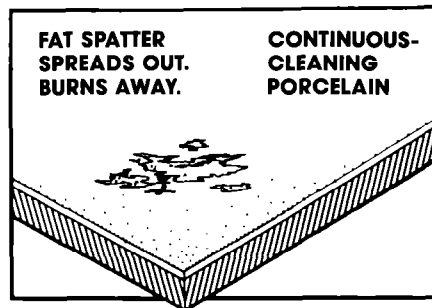
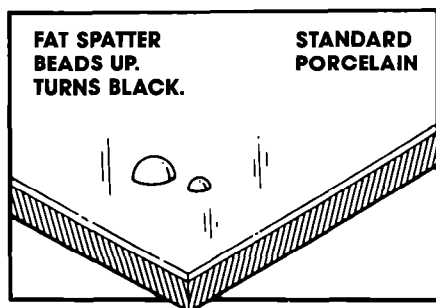
1. Fit the bottom tabs of the frame into the bottom of the window opening.
2. Push the top of the frame into place while pushing down.



3. Replace the screws.


## The Continuous-Cleaning Oven

Standard oven walls are coated with smooth porcelain. Your Continuous-Cleaning oven walls are coated with a special, rougher porcelain. A fat spatter beads up on the smooth surface, but spreads out on the rougher surface. The bead of fat on the smooth surface chars and turns black. The spread-out fat on the rough surface **gradually** burns away at **medium to high baking temperatures** so the oven can return to a presentably clean condition.



### Using Foil

Using foil on the oven bottom is recommended to catch sugar and starchy spills from pies and casseroles. **It must be used properly.** Cut foil from a roll of heavy-duty 18-inch (45 cm) aluminum foil, or buy a foil kit (Part No. 241430) from your Whirlpool Appliance dealer.

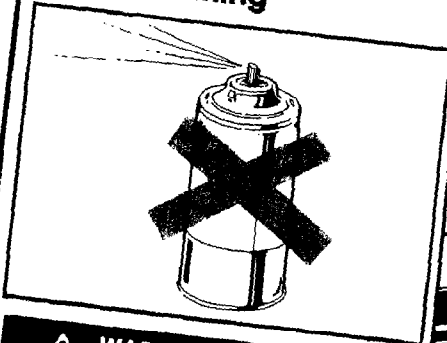
-  **WARNING: To avoid burns, and possible electric shock, be sure the oven is OFF and COOL.**
- Lift the cool bake element slightly to lift the feet off the oven bottom.
- Slide the foil under the bake element. Make sure the foil is centered and long enough to start up both sides and without wrinkles. For proper baking, **lower the bake element so all feet rest solidly on the foil.**

**CAUTION: Do not let foil touch the bake element. It could damage the element. Make sure foil is flat on the bottom and away from the bake element.**

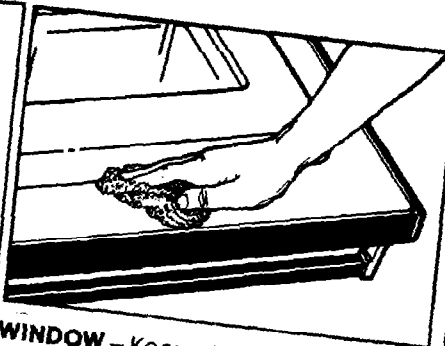
### Cleaning Tips

- The oven window and racks are not coated. Clean them by hand.
- The oven door does not get as hot as the walls. Some hand cleaning may be needed.
- If you do more broiling than baking, hand cleaning may be needed.
- Use aluminum foil on the oven bottom according to instructions. Spill-overs may not burn away and could stain the bottom.

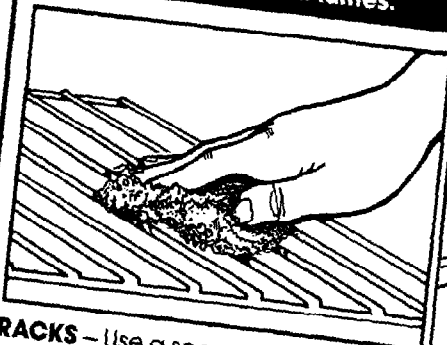
## Hand Cleaning



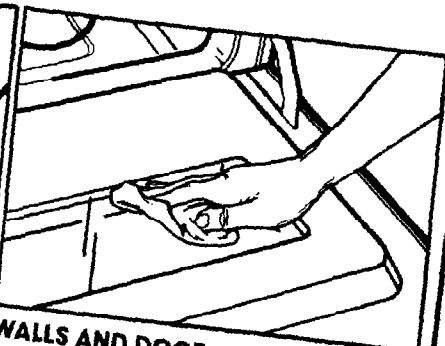
**WARNING: DO NOT USE OVEN CLEANING PRODUCTS.** Some can become trapped in the porcelain surface and give off harmful fumes.



**WINDOW** – Keep clean with hot soapy water. Use a plastic scrubbing pad for stubborn spots. Rinse well. Do not use steel wool or abrasive cleansers.



**RACKS** – Use a soapy steel wool pad for best cleaning results. Rinse well.



**WALLS AND DOOR** – Wash with hot soapy water. Use a steel wool pad or plastic scrubbing pad for stubborn spots. Rinse well.

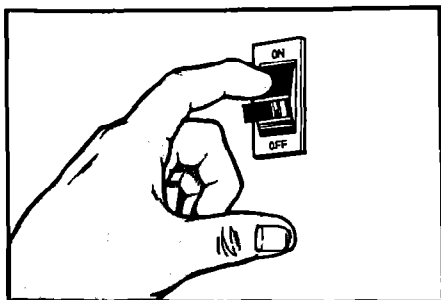
CARING FOR YOUR RANGE


## Cleaning Chart

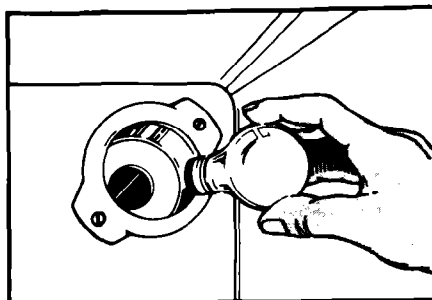
PART	WHAT TO USE	HOW TO CLEAN
<b>Exterior surfaces (porcelain and chrome finish)</b>  <b>(chrome finish)</b>	Warm soapy water and a soft cloth. Plastic scrubbing pad for stubborn spots.	<ul style="list-style-type: none"> <li>• Wipe off regularly when range is cool.</li> <li>• <b>Do not allow food containing acids (such as vinegar, tomato, lemon juice or milk) to remain on surface. Acids will remove the glossy finish.</b></li> <li>• <b>Do not use abrasive or harsh cleansers.</b></li> <li>• <b>Make sure cooktop is COOL.</b></li> <li>• Follow directions provided with cleaner or polishing creme.</li> </ul> <p><b>NOTE: For chrome surfaces, follow above cleaning instructions before using non-abrasive chrome cleaner or Cook Top Polishing Creme (PN 814009).</b></p>
<b>Surface units</b>	No cleaning required.	<ul style="list-style-type: none"> <li>• Spatters or spills will burn off.</li> <li>• <b>Do not immerse in water.</b></li> </ul>
<b>Chrome reflector bowls</b>	Warm soapy water and a plastic scrubbing pad.	<ul style="list-style-type: none"> <li>• Wash, rinse and dry well.</li> <li>• Clean frequently.</li> <li>• <b>Do not use abrasive or harsh cleansers.</b></li> </ul>
<b>Control knobs</b>	Warm soapy water and a soft cloth.	<ul style="list-style-type: none"> <li>• Wash, rinse and dry well.</li> <li>• <b>Do not soak.</b></li> </ul>
<b>Control panel</b>	Warm soapy water or spray glass cleaner and a soft cloth.	<ul style="list-style-type: none"> <li>• Wash, rinse and dry well.</li> <li>• Follow directions provided with the cleaner.</li> </ul>
<b>Broiler pan and grid</b>	Warm soapy water or a soapy steel wool pad.	<ul style="list-style-type: none"> <li>• <b>Clean after each use.</b></li> <li>• Wash, rinse and dry well.</li> </ul>
<b>Oven racks</b>	Warm soapy water or soapy steel wool pads.	<ul style="list-style-type: none"> <li>• Wash, rinse and dry. Use soapy steel wool pads for stubborn areas.</li> </ul>
<b>Oven door glass</b>	Spray glass cleaner or warm soapy water and a plastic scrubbing pad.	<ul style="list-style-type: none"> <li>• <b>Make sure oven is cool.</b></li> <li>• Follow directions provided with the cleaner.</li> <li>• Wash, rinse and dry well.</li> </ul>
<b>Continuous-Cleaning Oven</b>	Warm soapy water or a soapy steel wool pad.  Heavy-duty aluminum foil or shallow pan.	<ul style="list-style-type: none"> <li>• <b>Most fat spatters on oven walls and floor will gradually reduce to a presentably clean condition during baking.</b></li> <li>• Clean stubborn spots or stains. Rinse well with water.</li> <li>• Place piece of foil on shallow pan, slightly larger than the cooking container, on lower rack to catch spill-overs.</li> <li>• <b>Do not use commercial oven cleaners.</b></li> </ul>

## The Oven Light

The oven light will come on when you push the Oven Light Switch on the control panel. Push it again to turn off the light.



1.  **WARNING:** To avoid possible shock hazard, turn off the electric power at the main power supply.



2. Remove the light bulb from its socket. Replace with a 40-watt appliance bulb. Turn the power back on at the main power supply.

# If you need service or assistance, we suggest you follow these five steps:

## 1. Before calling for assistance...

Performance problems often result from little things you can find and fix without tools of any kind.

### If nothing operates:

- Is the power supply cord plugged into a live circuit with the proper voltage? (See Installation Instructions.)
- Have you checked your home's main fuses or circuit breaker box?

### If the oven will not operate:

- Is the Oven Selector turned to a setting (BAKE or BROIL)?
- Is the Oven Temperature Control turned to a temperature setting?

### If surface units will not operate:

- Have you checked your home's main fuses or circuit breaker box?
- Are surface units plugged in all the way?
- Do the control knobs turn?

### If surface unit control knob(s) will not turn:

- Did you push in before trying to turn?

### If soil is visible on Continuous-Cleaning oven finish:

- The special finish is designed to **gradually reduce oven soil** during normal baking or roasting. It is not designed to keep your oven spotless, only presentably clean.
- If you broil often, you may see oven soil.
- The door is cooler than the oven walls. Soil will be more visible on the door than other areas in the oven. See page 19 for how to clean.

- Sugar and starchy spills may leave stains. See page 19 for hand cleaning tips. **Keep foil on oven bottom to catch these spills.**

### If cooking results aren't what you expected:

- Is the range level?
- Are you using pans recommended in the Cooking Guide?
- If baking, have you allowed 1½ to 2 inches (4-5 cm) on all sides of the pans for air circulation?
- Have you preheated the oven as the recipe calls for?
- Are the pans the size called for in the recipe?
- Are you following a tested recipe from a reliable source?
- Do the cooking utensils have smooth, flat bottoms and fit the surface unit being used?

See the Cooking Guide for more information on cooking problems and how to solve them.

## 2. If you need assistance\*...

**Call Whirlpool COOL-LINE® service assistance telephone number. Dial free from anywhere in the U.S.: 1-800-253-1301**

and talk with one of our trained consultants. The consultants can instruct you in how to obtain satisfactory operation from your appliance or, if service is necessary, recommend a qualified service company in your area.

### 3. If you need service\*...



Whirlpool has a nationwide network of franchised TECH-CARE® Service Companies.

TECH-CARE service technicians

are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States. To locate TECH-CARE service in your area, call our COOL-LINE service assistance telephone number (see Step 2) or look in your telephone directory Yellow Pages under:

APPLIANCES - HOUSEHOLD - MAJOR - SERVICE & REPAIR	OR	ELECTRICAL APPLIANCES - MAJOR - REPAIRING & PARTS
WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE		WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE
SERVICE COMPANIES XYZ SERVICE CO. 123 Maple ..... 999-9999		SERVICE COMPANIES XYZ SERVICE CO. 123 Maple ..... 999-9999
OR		
WASHING MACHINES, DRYERS & IRONERS - SERVICING		
WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE		
SERVICE COMPANIES XYZ SERVICE CO. 123 Maple ..... 999-9999		

### 4. If you have a problem\*...

Call our COOL-LINE service assistance telephone number (see Step 2) and talk with one of our consultants, or if you prefer, write to:

Mr. Donald Skinner  
Director of Customer Relations  
Whirlpool Corporation  
2000 M-63  
Benton Harbor, MI 49022

### 5. If you need FSP® replacement parts\*...

FSP is a registered trademark of Whirlpool Corporation for quality parts. Look for this symbol of quality whenever you need a replacement part for your Whirlpool appliance. FSP replacement parts will fit right and work right, because they are made to the same exacting specifications used to build every new Whirlpool appliance.

To locate FSP replacement parts in your area, refer to Step 3 above or call the Whirlpool COOL-LINE service assistance number in Step 2.

\*If you must call or write, please provide: model number, serial number, date of purchase, and a complete description of the problem. This information is needed in order to better respond to your request for assistance.

# WHIRLPOOL® RANGE PRODUCT WARRANTY

ER001

LENGTH OF WARRANTY	WHIRLPOOL WILL PAY FOR
<b>FULL ONE-YEAR WARRANTY</b> From Date of Purchase	FSP® replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by a franchised TECH-CARE® service company.
<b>WHIRLPOOL WILL NOT PAY FOR</b>	
<p><b>A. Service calls to:</b></p> <ol style="list-style-type: none"> <li>1. Correct the installation of the range product.</li> <li>2. Instruct you how to use the range product.</li> <li>3. Replace house fuses or correct house wiring or plumbing.</li> <li>4. Replace owner accessible light bulbs.</li> </ol> <p><b>B. Repairs when range product is used in other than normal, single-family household use.</b></p> <p><b>C. Pick up and delivery.</b> This product is designed to be repaired in the home.</p> <p><b>D. Damage to range product caused by accident, misuse, fire, flood, acts of God or use of products not approved by Whirlpool.</b></p>	

WHIRLPOOL CORPORATION SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages so this limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Outside the United States, a different warranty may apply. For details, please contact your franchised Whirlpool distributor or military exchange.



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ce Makers, Dishwashers, Built-In Ovens and Surface Units, Ranges, Microwave Ovens, Trash Compactors, Room Air Conditioners, Dehumidifiers, Automatic

